

Product Specification Koa Pure

Content	Cocoa (<i>Theobroma cacao</i> L.) pulp juice, pasteurized
Country of production	Ghana
Trading units	3L, 10L
Article number	1001 (3L), 1004 (10L)
Packaging	Bag in box
Contact material	LLD/LDPE, declaration of compliance available
Ingredients	100% cocoa pulp juice, no additives
Transport conditions	Protect from sunlight, cool transport (recommended < 5°C, transport possible < 18°C)
Product characteristics	100% natural, natural source of polyphenols, vegetarian, vegan, no added sugar, non-GMO, natural source of potassium
Best before	9 months at < 5°C
Storage and consumption	Recommended to store below 5°C and consume within 30 days after opening, protect from sunlight.
Certificate of Analysis	Available on demand, all our products undergo regular testing at the accredited laboratory SGS Fresenius Institute in Freiburg, Germany.

Sensory requirements	
Appearance	Beige-yellow, opaque
Odour and Taste	Sweet, juicy, evocatives of banana, white peach and litchi

Physico-chemical parameters		
Unit	Mean	Range
°Brix	17.8°	15.6 – 20°
pH	3.9	3.6 – 4.1
Total titrable acid (as citric acid pH 8.1)	7.6 g/l	6.5 – 9.5 g/l
Relative density	1.074 g/ml	1.060 – 1.090 g/ml
Total phenols	239 mg/l	198 – 281 mg/l

Nutritional values per 100ml	
Energy	72 kcal or 306 kJ
Fat	0 g
Carbohydrates	15.9 g
- Fructose	7.4 g
- Glucose	7.2 g
- Sucrose	1.3 g
Fibres	2.2 g
Protein	0.5 g
Sodium	0 g
Potassium	218 mg
Magnesium	9.4 mg
Iron	0.12 mg
Zinc	0.23 mg

Microbiological information		
<i>Parameter</i>	<i>Unit</i>	<i>Range</i>
Total viable count	CFU/g	< 10 ³
Yeasts	CFU/g	< 500
Moulds	CFU/g	< 5000
Pathogenic bacteria		
Enterobacteriaceae	CFU/g	< 10
<i>Salmonella</i>	In 25g	absent

Admission	Cocoa pulp juice is authorized as Novel Food in the European Union and Switzerland and regulated according to the Commission Implementing Regulation (EU) 2020/206
Food safety and quality	We are guided by the Code of Practice of AIJN, Swiss and European Food Law.
Heavy metals	Pb, Cd, As, Cu, Fe, Zn and Ni levels comply with the Commission Regulation (EC) No 1881/2006 as well as the self-regulated limits recommended by AIJN.
Pesticide residues	No pesticide residues were detected, monitored periodically.
Allergens	No allergens are present.
Ionization	Juice was not ionized.
GMO Status	No GMO used during cultivation or processing.

Producer
Taste Cocola Ghana Ltd
Assin Akrofuom, Central Region, Ghana

Distributor
Koa Switzerland GmbH
Heinrichstrasse 267A
8005 Zurich, Switzerland

www.koa-impact.com #koaimpact

Contact person
Ursina Krähenmann
Quality & Food Innovation Director
ursina@koa-impact.com